

Trade and Industrial Education**Course: Culinary Arts I****Course Code # 5381****1* Credit 2** Credits****School Year** _____**Term:** ___ Fall ___ Spring**denotes competencies to be mastered for one credit, **denotes competencies to be mastered for two credits*

Student:	Grade:
Teacher:	School:
Number of Competencies in Course: 33 for 1 credit, 40 for 2 credits	
Number of Competencies Mastered:	
Percent of Competencies Mastered:	

Standard 1.0 Students will demonstrate leadership, citizenship, and teamwork skills required for success in the school, community, and workplace.

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
1.1	Cultivate positive leadership skills.*			
1.2	Participate in Family, Career and Community Leaders of America or SkillsUSA-VICA as an integral part of classroom instruction.*			
1.3	Assess situations and apply the decision-making process within the school, community, and workplace.**			
1.4	Demonstrate the ability to work cooperatively with others.**			

Standard 2.0 Students will trace the growth and development of the food production and service industry to gain insight regarding past, current, and future trends of the industry.

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
2.1	Analyze the evolution of the food production and service industry.**			
2.2	Classify people in history who helped to shape the food production and service industry.**			

Standard 3.0 Students will evaluate career opportunities and career paths within the food production and service industry.

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
3.1	Explain the titles, roles and functions of individuals engaged in food production and service careers, including opportunities for advancement.*			
3.2	Investigate employment and entrepreneurial opportunities.*			
3.3	Evaluate personal characteristics required for working in the food production and service industry.*			

Standard 4.0 Students will identify and demonstrate the basic principles of safety and sanitation procedures used in the food production and service industry.

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
4.1	Implement the Hazard Analysis Critical Control Point (HAACP) system during all food handling processes.**			
4.2	Comply with the Department of Health Rules and Regulations and Serve Safe Standards.*			
4.3	Identify and categorize safety hazards and their prevention and treatment in the food production and service industry.*			
4.4	Exhibit acceptable dress and personal grooming as identified by the food production and service industry.*			
4.5	Pass with 100 % accuracy a written examination relating to safety issues. *			
4.6	Pass with 100% accuracy a performance examination relating to safety. *			
4.7	Maintain a portfolio record of written safety examinations and equipment examinations for which the student has passed an operational checkout by the instructor. *			

Standard 5.0 Students will be able to identify, safely use, maintain, and store food service production equipment.

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
5.1	Name each piece of equipment used in the food production and service industry.*			
5.2	Demonstrate the correct equipment to use for a given task.*			
5.3	Show evidence of proper safety procedures and OSHA (Occupational Safety and Health Administration) requirements when operating each piece of equipment.*			
5.4	Clean and sanitize equipment properly.*			
5.5	Store equipment correctly.*			
5.6	Pass with 100 % accuracy a written examination relating to safety issues.*			
5.7	Pass with 100% accuracy a performance examination relating to safety.*			
5.8	Maintain a portfolio record of written safety examinations and equipment examinations for which the student has passed an operational checkout by the instructor.*			

Standard 6.0 Students will identify, select, use safely, and care for commercial tools in the professional kitchen.

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
6.1	Identify commercial food service tools and related terminology.*			
6.2	List abbreviations used in the food service industry.*			
6.3	Show evidence of proper safety procedures and OSHA (Occupational Safety and Health Administration) requirements when using each tool.*			
6.4	Pass with 100 % accuracy a written examination relating to safety issues.*			
6.5	Pass with 100% accuracy a performance examination relating to safety.*			
6.6	Maintain a portfolio record of written safety examinations and equipment examinations for which the student has passed an operational checkout by the instructor.*			

Standard 7.0 Students will demonstrate commercial preparation skills for all menu categories to produce a variety of food products.

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
7.1	Accurately identify various foods.*			
7.2	Develop preparation skills for producing a variety of cold food products.*			
7.3	Develop preparation skills to produce a variety of hot food products.*			
7.4	Apply the fundamentals of baking science to the preparation of a variety of products.*			

Standard 8.0 Students will demonstrate interpersonal and employability skills required in the food production and service industry.

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
8.1	Describe appropriate grooming techniques and apparel for job requirements.**			
8.2	Analyze ways of dealing with stress and conflict in the workplace.*			
8.3	Work as a team member to solve food service and production problems.*			
8.4	Develop and demonstrate individual time management and work sequencing skills.**			

Standard 9.0 Students will apply math skills to food production and service operations.

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
9.1	Measure ingredients using U.S. and metric systems.*			
9.2	Demonstrate proper money counting skills.*			

Additional comments: _____